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MAY 2015

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Annual Travel Issue

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SPECIAL REPORT

Ken Watanabe
in THE KING AND I

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FEATURES

Travel to Japan

07 EHIMAWA and DEPAICHA! Shopping Wonderland in Japan

Full of specialty shops, Ehmaw and Depacha are exciting destinations when touring Japan.

14 Kawaii in New York: Travel Bags

15 Shop Guide

Summer School

16 Polish Your Skills and Enjoy —Summer School and Camp Info

18 School Guide

19 Japanese Crossword

SPECIAL FEATURE

02 KEN WATANABE IN THE KING AND I

The Broadway production of *The King and I* featuring Japanese actor Ken Watanabe, officially opened on April 18th, after a favorable reception during previews. He's enjoying his first Broadway musical appearance and his biggest challenge at the age of 55.



WHAT'S NEW

04

FOOD

Kuro-Obi (Black Belt) Ramen On-the-Go

PRODUCT

Life with Impeccable, Artisan Glassware

BEAUTY

Revolutionary Sun Protection by Shiseido

TRAVEL

Little Kawaii! The Ninja Girl

BOOK

Applying a Scientific Eye to Vermeer

DRINK

Exquisite Marriage of Uplifting Yuzu and Shiso Tea

FOOD

28 Japanese Restaurant Review

22 Japanese Restaurant Guide

33 Asian Restaurant Review

34 Asian Restaurant Guide

30 Focus: Soba Noodles

28 Japanese Recipe: Yuzu Kosho

LIFESTYLE

38 Grocery Guide

40 Product Review

EVENT ENTERTAINMENT LEISURE

42 Beauty Interview

43 Beauty Guide

45 Health Guide

46 Exhibition

46 Performance

46 Event

47 Lectures/Talks/Film/Festival

48 Happenings



Draw

From/For
were created on

The items on the cover of this month's Chopsticks NY Children's Day celebration at Macy's. In this traditional event, people casually race the Kawaii jump (dango) hurdles.

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Ken Watanabe in *The King and I*

The Broadway production of *The King and I*, featuring Japanese actor Ken Watanabe and 5-time Tony Award® nominee Kelli O'Hara, officially opened on April 16th after a favorable reception during its preview. In the U.S. Watanabe is best known for his depiction of Katsumoto in *The Last Samurai* (2003) alongside Tom Cruise, which brought him an Academy Award® nomination. With an acting career of nearly 40 years, he has gone through many dramatic experiences in both his films and personal life. *Chopsticks NY* sheds light on the Japanese actor's career path that is largely unknown to people outside Japan.



Ken Watanabe expressed his excitement for headlining the Broadway production of *The King and I* at the press conference held at Lincoln Center on March 10th.

Tony Award® winning director Bartlett Shier (South Pacific) helps Watanabe Broadway. Shier knew, he probably the character that has been performed by legendary actors.



Embracing Hard Times

In Hollywood productions, Ken Watanabe is often cast as heroic characters, such as Katsumoto in *The Last Samurai* and General Kuribayashi in *Letters from Iwo Jima* (2006), and charismatic figures like Rai's Al Ghal in *Samurai Masters* (2006). *Santa in Incubation* (2010) and *Dr. Ishiro Serizawa in Godzilla* (2014). He has been typecast, but his deep and multifaceted approach toward each character has been developed over decades of the rocky career path he has been through.

His early career peak came in 1987 when he was 27. He played legendary warlord Minamoto Yoritomo in NHK's 50-episode epic *Dokugan-ryū Minamoto* (One-eyed Dragon, Minamoto), which recorded the highest average viewer rating of 38.7% in the history of this prestigious annual epic series that started in 1963 (and which has never been exceeded as of now). His critically acclaimed performance boosted his fame and he subsequently became a national star, receiving numerous job offers.

At the apex of his career, he had the chance to play another legendary warlord and the local hero of Watanabe's home prefecture, Gesshin Desugi, in *Heaven and Earth* (1990). Watanabe was actually named after the warlord by using the Chinese character "Ken" from this 16th century's leader's name. He was particularly excited about playing the title role, but while shooting the movie, it was found that he was suffering from leukemia. He reluctantly dropped the project in order to fight the disease. The film was Japan's biggest budget film at the time of production, and it was a once-in-a-lifetime opportunity for him to play the warlord who was in his mid-30s when leading the famous Battles of Kawanakajima. Watanabe completely missed this filming due to his illness. Later when he received Japan's Academy Award in 2007, he disclosed how he had felt disappointed that he had to withdraw from the project.

Photos on page 2: Peter Allen



After one year of fighting leukemia, he partially came back to work but not in full swing. In 1903, he returned to NHK's opo series but he could not give as powerful appeal as he had in *Dokugoyaku*, and unfortunately his leukemia came back the following year. Although he finally conquered the disease, his career did not thrive as before. His depiction of Matsunosuke Date was considered to be so charismatic that he had to walk the shadow of the figure he established himself.

In his late 30s, he started expanding his repertoire by taking different types of roles such as villains, shallow-minded characters and working class people instead of heroes. When he was in his early 40s still struggling to emerge from his career setbacks, he attempted to challenge a role in Hollywood. *Katsurinda* in *The Last Samurai*, somewhat similar to Matsunosuke, boosted his international stardom. Since then, his resume has been enhanced project

by project. He constantly works for Hollywood and domestic projects, in both TV and film.

The Biggest Challenge at the Age of 55

Although he has played various characters in film, TV and theater productions in the past, Broadway is a new realm for him. At the press conference on March 13th, regarding the next morning of the first preview performance of *The King and I*, he commented, "Last night, I quivered with excitement and realism. This really goes to do this on Broadway! It's the biggest challenge that I confront at the age of 55. I want to make this production a TRUE musical." He also mentioned the difference between filmmaking and live theater performance by saying, "Film is tolerant when you make mistakes, to some extent, but mistakes are not. I have to minimize small mistakes in order to reach the audience's heart."

Language and singing parts seem to be the big-

gest hurdles for him when playing the real-life king from the mid 19th century. He revealed that he still strives to polish his English, but fortunately he plays a character whose first language is not English, so his awkward pronunciation might be acceptable for the audience. But that's not true with the singing. At the press conference, he disclosed that he was struggling, particularly with the piece called "A Pseudo-ment." It is a monologue-style song where the king expresses his "pseudo-ment" in how to govern the country. "It's literally a puzzle to weave the king's confusion into the song. I'm still searching for an answer," he says.

However, he enjoys the obstacles. Having gone through a rocky road in his career, Watanabe reassured, "I throw myself into the play wholeheartedly. To me, performing 8 times a week is like a marathon without a goal. It's really hard, but it's incredibly fun."

Rogers & Hammerstein's *The King and I*

Based on the novel *Anna and the King of Siam* by Margaret London, this classic musical by Richard Rodgers and Oscar Hammerstein II depicts the story of Anna Leonowens, governess to the children of King Mongkut of Siam in the mid 19th century. For Lincoln Center Theater's new staging of *The King and I*, Tony winner Bartlett Sher directs this classic tale of a British schoolteacher's unexpected relationship with the enigmatic King of Siam. It features a cast of more than 50, choreography based on the original by Jacqui Hobbs, and a score of treasured songs including "Getting to Know You," "I Whistle a Happy Tune" and "Shall We Dance?" in their glossier, original orchestrations.

Lincoln Center Theater Verano Bouwmeester

150 W 55th St., 3rd, Broadway and Amsterdam Ave | New York, NY 10023
www.lct.org/shows/king and/or



The King Mongkut (Jesse W. Lenoir) who tried to unite the boundary of Eastern and Western cultures and continue the country as the perfect role for Watanabe who seduced him of Hollywood after overcoming obstacles.



Watanabe's personal experiences help to portray King Mongkut's complicated and brave character.



Broadway producer Keith Elms introduces Watanabe into the new world just like Anna in the musical.

Photos on p. 2: Paul Glick



BEAUTY

Revolutionary Sun Protection by Shiseido

This year, there is a new type of skin protection available to those looking to get out in the sun and have fun. Shiseido's "WeForce" broad spectrum SPF 50+ sun protection creams and lotions are specially designed to protect wet skin. WeForce uses a unique technology that has Ionic Mineral Sensors that boosts sun protection in water and during perspiration by creating UV protective agents in interlocking to create a barrier. This helps protect skin and defend against anyone activity - preventing the formation of wrinkles, spots, and DNA damage. This healthy skin protection agent essentially acts as a nourishing skin lotion and UV protection cream that becomes more effective after being in water for over 15 minutes (or perspiring for over 30 minutes). Normal, water-proof sun screens can feel greasy or sticky, but WeForce leaves no residual or visual residue behind once applied, and should be reapplied after towel-drying. In fact, WeForce is recommended by the Cancer Foundation for use when doing outdoor activities. For WeForce lotions and more, look for one of the many Shiseido stores or retailers carrying Shiseido near you.



Info: www.shiseido.com

BOOK

Little Kunoichi: The Ninja Girl

Little Kunoichi: The Ninja Girl is a lovely children's book about training days of a nine-year-old. Little "Kunoichi" ("female ninja" in Japanese) battles with her lessons at the super secret ninja school she attends. She just can't seem to get her nan chucks, disguises, or star throwing right. Discouraged by her own clumsiness, she finds a friend in a Chibi Samurai who has his own shortcomings, but who won't give up on guiding his lessons. Working together, they train to wow their classmates and family at the secret village festival, which they do spectacularly, despite a few off-target throwing stars. Together they discover that Shugo ("training like crazy") can make any clumsy student a better little ninja in no time.

This gentle and encouraging tale shows children that although we may never be perfect, hard work pays off! Beautifully told and illustrated by Saeie Ishida, Little Kunoichi: The Ninja Girl makes her story debut this May in the US.



Source: www.sagepubbooks.com

BOOK

Applying a Scientific Eye to Vermeer

Dr. Shinichi Fukuda, a best-selling book author, a biology professor at Aoyama Gakuin University and a visiting professor at Rockefeller University, turned his passion for the Dutch Delft School painter Vermeer into a five-year trip around the world to study this masters work. Based on his journey Fukuda wrote a book entitled *Vermeer: Master of Light*.

Though he is an amateur in art, biology is Fukuda's profession, so the scientific perspective he brings to his observations is the book's unique characteristic. For example, in discussing Vermeer's paintings he highlights ideas such as the Cartesian theories of particles of light and the nature of time. However, the narrative's deeply human tone allows it to be understood by anyone.

Another special feature of the book is its extensive photos of Vermeer's works and its in-depth analysis of the paintings via Fukuda's distinctive lens. He invites you to view him as an observer, so why not use Fukuda's book as a guide the next time you visit Vermeer's works showcased here in the city at the Met and the Frick?

Info: www.shinichifukuda.com



DRINK

Exquisite Marriage of Uplifting Yuzu and Shincha Tea

April and May are the season for "shincha" (the first-plucked green tea of the year) in Japan, and people get excited about tasting the fresh aroma and flavor of the first crop: "Pure Indulgence Yuzu", a Grand Cru Japanese Shincha Green Tea with Yuzu, has just been introduced as the newest limited edition tea of Pelles des Thés, which has continually offered premium teas outside Asia and limited edition teas to its customers since its beginning in 1986.

The composition - a rich combination of Shincha and Yuzu (a citrus fruit with a unique citrus smell and a lightly bitter citrus taste). Blends two perfectly ingredients into one creation. The tea boasts great taste when prepared via steeping in a teapot (for Western style tea), a kyusu-style teapot (for Japanese style tea) or in cold water as an iced tea. Its exceptionally fine and balanced taste celebrates two of the most precious flavors in Japan: Pure Indulgence Yuzu's versatility in preparation, rich-quality ingredients and beautifully designed metal canister of loose leaf tea makes this a great gift for any spring occasion (for yourself or a friend).



Pelles des Thés

Sales location: 176 Fulton St., New York, NY 10012

Upper West Side location: 184 Columbus Ave., New York, NY 10023 | www.pellesdesthes.com

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EKINAKA and DEPACHIKA:

Shopping Wonderland in Japan

Ekinaka, a word meaning station (eki) and inside (naka), and Depachika, meaning "depa"rtment store and basement (chika), are exciting destinations full of specialty shops. Easy to access, conceptually sophisticated and fun to browse, they are perfect for busy and ambitious tourists. Here, we invite you to this shopping wonderland.





EKINAKA and DEPACHIKA:

Shopping Wonderland in Japan

Time passes fast while traveling, so you must not fast it well. Whether you are looking for souvenirs or checking out what's trendy in Japan, Ekinaka (shopping areas inside train stations) and Depachika (conceptual shopping floors in department stores/basement) are the places to accommodate your needs. Introduced here are two notable destinations, Ekinaka in Tokyo Station and Depachika in the latest Shijuku Main Store.

EKINAKA in Tokyo Station

Literally meaning "inside a train station", Ekinaka is a general term referring to shopping and event areas inside a station. There are many Ekinaka located in major train stations in Japan-wide, however, the most upscale one is in Tokyo Station. With multiple railway, subway and Shinkansen lines in operation in the huge terminal, it feels like a maze. More than a hundred shops and restaurants are located inside and adjacent to the station. You'll easily get lost, but that's part of the thrill. Check out some of these Chopstick NY's shop picks:



Mamepui

If you're a fan of "manga", the famous Japanese comic books, this place will steal your heart. "Mamepui" is a term coined from manga-a-Japanese food towel and mame-meatballs (mami) and/or something tiny and cute. There are lots of variation of patterns that are absolutely adorable. As shown in the picture, it is perfect to wrap small gifts that are also sold on site.

www.tokyojcs.com/shop-682.html



Namu-su Expre-su Tokyoya

Drinking su (beer) might sound intimidating, but it's actually very healthy. A renowned "samurai" (sawyer/sawmaker) in Japan created unique sou/sawenger drinks made from fruits and vegetables. At this craft/ale-style shop, you can try a variety of drinking vinegar stopped directly from the brewery. You'll also have a chance

to enjoy vinegar ice cream limited to 30 sets sold per day. You can even buy miniature bottles as souvenirs.

www.tokyojcs.com/shop-682.html



FORMA

Your heart will melt when you taste FORMA's chocolate. Formed in a chic neighborhood in Tsukaguchi, Osaka, their chocolates are hand-made from carefully selected chocolate.

www.tokyojcs.com/shop-682.html



Hasegawa Sake-ten

This sake specialty store carries premium items, including limited edition sakes, snacks and sake serving items. It is equipped with a stylish sake bar, offering a great opportunity to sip sake in between your limited traveling time. Enjoy a blissful moment with excellent sake while watching passers by in Japan's biggest station. Pictured are special Tokyo Station online approved by East Japan Railway Company.

www.tokyojcs.com/shop-682.html

Kobe-gyu na Meat Pie

This meat pie store is from a long-standing bakery Justheim established in 1933. They feature real Kobe beef (not the Kobe-style beef we eat here in the U.S.) which makes this a rare occasion to enjoy an authentic Kobe beef meat pie on the go. There are several kinds of meat pies offered here, including meat pies made with premium wagyu, only available in Tokyo Station.

www.tokyojcs.com/shop-682.html





Nicolina

Located in the South Gate (South Tokyo) on the first floor of the station, Nicolina serves products, snacks, and food items that were collected throughout Japan under the concept of making people *nihonjin* (noble). Adorable and irresistibly cute items made in Japan will definitely catch your eyes and attention.
www.saito-pc.com/fusion/saito/nicolina
www.urano-pro.com/fusion/saito/nicolina



Nippon Shokudo

This restaurant is the novel of a premium dining car from a train that was thriving back in the 1930-50's. By replicating the mid-century interior and offering long time popular menu items that have been adjusted for the modern palate, it fills you with the nostalgic air of its time. Try their signature dish, *Akashio Rice* - a typical "Yoshoku" (Western cuisine looked to suit the Japanese palate) made by simmering beef and onion in thick red wine and sauce served over rice. You're sure to time-skip to the ages of Meiji when in Japan. You can also purchase Tokyo *Aka Kanga* (red back) *Powder Cake* while there as a souvenir.
www.tokyoinfo.com/shop/087.html



Ehiben-ya Matsuri



with seaweed beef in "izabara" style

Banashi from Mori Station in Hokkaido, a seaweed squid stuffed with glutinous rice
Gakusan Sumbiyaki Gyoza Bento from Sendai Station in Miyagi Prefecture: selected beef tongues masterfully grilled over charcoal

Also recommended is a Tokyo Bento packed with items from a downtown restaurant in Tokyo. Available in Tokyo Station only.
www.ire.co.jp/shop/094/094_00603/

While you are in Tokyo, it would be ridiculous to miss Ekiben, a bento box that packs local delicacies originally sold in each city (station). With over 130 years of history, Ekiben is a unique food culture embedded in Japan. Ekiben-ya Matsuri carries a variety of Ekiben that feature regional flavors. Some of the top sellers are *Gyunko Domaneki Bento* from Yamanashi Station in Yamanashi Prefecture, highlighting locally produced premium Domaneki variety rice topped



Tokyo Station Gallery



If you have a little more time, hop into a gallery adjacent to the Station. The Tokyo Station Gallery is located inside the original Tokyo Station Marunouchi building, an historical landmark built in 1914. You can enjoy exhibitions as well as beautiful architecture with exposed original *aka naga* (red back) wall and gird framework. You can ascend to the top using spiral staircases that emphasize the octagonal structure of the original building. On your way back, don't forget to drop by the museum gift shop *TRAMART* carrying a variety of Tokyo Station original goods such as t-shirts, stationery, bags and accessories.



1-5-1 Marunouchi Chiyodaki Tokyo 100-8555
 TEL: +81 3 3712-2915
www.tokyo-station-gallery.jp/index.html



British Black Museum

The Tokyo Station Gallery's original theme just indicates the station's spirit: "Old Europe". It is a lovely museum to leave memories of your visit. Of course, it's much longer than actual *aka naga*!

Right after exiting the Marunouchi North gate, you can witness a beautiful octagonal tower. On the right side, you'll find the ticket booth and the entrance to the Tokyo Station Gallery.



Delicious Shikoku Souji

Produced in Shikoku style, this set of two bowls is designed and manufactured by HOSHIMAN, a famous food company in Tokyo. Sponsored by Jishu Jishu Tokyo Company.

DEPACHIKA in Isetan Shinjuku Main Store

With the same vibe and energy as Boscato, Depachika is also bursting with lots of people. Unlike Boscato, adjacent to a train station, the Depachika, located in the basement of a department store, offers items oriented more toward locals, retaining less touristy. However, that's what tourists from overseas want to see. Isetan Mitsukoshi is an upscale and esteemed department store group, attracting stylish customers. If you are looking for elegant gifts, items blending traditional and modern cultures, this is the place to go. We select some of the supreme items popular among locals and appealing to non-Japanese visitors from the Isetan Shinjuku Main Store.



Matcha Baum Kuchen by Juchheim's



Originally imported from Germany, Baum Kuchen was popularized by Karl Juchheim, a German immigrant who settled in Japan. Since then, Juchheim's Baum Kuchen has been synonymous with elegant Western sweets in Japan for almost 130 years. With beautiful layers, buttery aroma, and mildly bitter taste, from matcha green tea, this matcha Baum Kuchen is a perfect example of successful hybrid of two cultures.

www.juchheim.co.jp/english/



Hana Haruta Sable by Shirakane-do

It is the newest addition to the lineup at the Depachika in the Isetan Shinjuku Main Store, pioneering there preceding anywhere else. It has an extremely delicate texture as a naturally crumbles in the mouth. Sable is also an import from outside Japan, but it has been developed to suit Japanese people's palette. Its reserved sweetness complements the delicate texture. Covered in matcha, vanilla, and chocolate flavors.



Shincha by Nihancha Terrair

Offering seasonal limited items is one of the features of Depachika. In the upcoming season of verdant, shincha (new crop of green tea) brings you a fresh taste and aroma. It is well sought after among extremely season-conscious Japanese. Pictured is a shincha from Darun in Kagoshima Prefecture, known for producing particularly refreshing flavor.

www.akaba-onichi.co.jp/top.html

Yukari by BANBAKU

Made with shrimp, Yukari (meaning "face and relationship") is the flagship product of century old shrimp cracker maker BANBAKU. The cracker contains 7 shrimp in one piece and is baked thoroughly using the original double-baking method developed during the Edo Era. Enjoy the crunchiness and savory flavor of shrimp expressed in Yukari.

www.banbaku.co.jp



Check Out the Tax Free Counter



Foreign visitors who have stayed in Japan for less than 6 months can claim tax exemption. A Tax Free Counter is located in the Depachika at the Isetan Shinjuku Main Store. You should take advantage of your opportunity to save money on those eligible for tax-free purchase.

Isetan Shinjuku Main Store

3-14-1 Shibuya, Shinjuku-ku, Tokyo 160-0032 JAPAN
<http://etfcs.ishin-mitsue.jp/home/Shopping/Information/english.html>

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KAWAII in New York

By Julie Szabo

When you're traveling as far as Japan — more than 6,700 miles and an ocean away — the last thing you want is to cramp your kawaii style. Every long-distance journey begins with the first step: functional, fashionable luggage. Keep your precious possessions safe and cool with these case-as-a-whimsy, designed to help you arrive at your destination in style. Ready for takeoff? The Ninbus Collection by Loyal accents the fun in functional, with a thin, light polycarbonate "Advance PC" shell and super-stylish orange details. Resistant to scratches, the Ninbus is also roomy for up to six hours in a developour — a big bonus during busy/busy season! www.loyal.com



It's always cherry blossom season with the Sakura Fashion Spinner by Hays. Inspired by origami paper, this cute case is made of polycarbonate composite with an internal handle system of lightweight aluminum, and decorated with a generous sprinkling of pink sakura blossoms.

haysinc.com/news/04/04/04



© Hays International

Beauty-product buffs globe-trot with the brand beloved by professional makeup artists: Zuckers. This pretty, people, "anti jet lag" bag is sure to transport your favorite beautifiers and accessories in safety and style — with room to spare for the new class of Allure Plus, it comes with a built-in seat and a cool, TSA-friendly toiletry bag for your mini-me. Be sure to check out Zuckers ultra-kawaii kiki cases. www.zuckers.com

No discussion of kawaii luggage would be complete without the company named for Bujard Kopling, author of *The Jungle Book*. Kopling was an early pioneer of the cute-case, offering luggage with its signature monkey key-hanger. Now, upping the kawaii quotient sky-high, travelers also have the option of having cases monogrammed. www.kopling-usa.com



Julie Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a public design column for *Southland Times*.

Illustration by Kawaii Japan

Happy 2015
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Polish Your Skills and Enjoy —Summer School and Camp Info

Presented here is a variety of Japan-related classes and programs that allow you to be exposed to Japanese language, culture, manner's and special skills.

For prices, detailed schedules and restrictions, please contact each authority

Children's Summer Intensive Overnight Camp in New York

Wagyuwa Ballet

This summer Wagyuwa Ballet is sponsoring in the Veguwa Method will host an intensive overnight camp from July 27-Aug. 13 for child age aged 6-18. Children must have some ballet experience. This camp will be an intensive group of students who will take lessons in English. Participants will receive full instruction including guidance on their strengths and weaknesses to bring out their best in two weeks. Students will not only learn ballet, but a lot of other genres of dance. There will be special lessons by guest instructors from the American Ballet Theater and New York City Ballet.

Location: 30-40 W. 21st St., (bet 5th & 6th Ave.) 3rd Fl.

New York, NY 10011

TEL: 347-437-3881 / www.wagyuwabet.com

Action Language Summer Intensive Classes

Hills Learning

Hills Learning is offering special Japanese language intensive daytime summer classes. Beginner classes are offered for both Adults and teenagers, while intermediate classes are offered for teenagers only. Hills Learning also offers language classes in Korean, Chinese, Cantonese, Thai and English as well as evening and weekend courses year round. Those who book early registration get \$50 off (registration ending June 24). Potential students can find detailed class, instructor and registration information online.

Location: 380 Lexington Ave., (bet 42nd & 43rd St.) 12th Fl.

New York, NY 10017

TEL: 212-522-7903

www.hillsliving.com

Summer Tours for Students to Europe and USA Prefactors

UAG TRAVEL

Japanese travel agency, UAG TRAVEL is offering 2 different summer camp tours to Japan. It is the perfect opportunity to learn about Japanese culture and history while

enjoying nature. The Glenview Youth Exchange Program is being held from July 1-10 for junior high and senior high school students focusing on the exchange aspect while staying with a host family. Summer Camp in Girls is for 4th graders through high school students from July 20-27 or July 22-29. Students will learn about the Japanese way of life through stimulating the 5 senses in a village drop write activities.

TEL: 1-800-879-0553, 708-693-2200

www.uyep.com

nyjefc.com

Summer Intensive Japanese Language Course for Teens

The Japan Foundation/ The Nippon Club

From July 6-21, the Japan Foundation and The Nippon Club are offering summer intensive Japanese language courses to provide opportunities for middle/high school students to learn the Japanese language and explore Japanese culture through fun activities. Participants can deepen their understanding of Japanese culture by taking introductory and elementary classes at the Nippon Club. To be eligible, students must be in grades 7 through 12 as of Jul 2015. The registration deadline is Monday, June 22. Early registration is highly recommended as classes fill up quickly.

Location: 115 W. 55th St., (bet 4th & 5th Ave.) New York, NY 10019

TEL: 212-697-6219

www.jfy.org/teapage/teacur.html

Summer Basic Japanese Intensive Course

Japanese-American Society at NJ

From June 29-July 16, the Japanese American Society of New Jersey will be hosting a 3 week intensive program that teaches basic Japanese (one year's worth of lessons in 3 weeks). The program includes reading and writing hiragana and katakana, pronunciation, grammar, practical phrases and basic conversation. The objectives of the course is for students to learn basic conversation skills from a native Japanese speaker. Chigasaki JY staffers who apply by May 31st will receive a \$30 discount.

Location: Classes fill up fast, so sign up now!

Location: 350 Main St., 3rd Floor and Jefferson Ave., 2nd Fl.

Seton Day, NJ 07004

TEL: 201-461-5127 / www.jasny.com

Isobe Nihongo Japanese Classes Japanese Children's Society

This spring New York Nihongo Culture will present Isobe Nihongo Japanese Language/Culture Workshops. They offer for those 4th through 12th graders at two locations with varying times and dates. The youngest program offered for native english speakers is designed for child age 10 to 12th graders (exceptions may be considered). Japanese culture is taught in unison with the language in order to create an effective immersion experience. Classes are conducted both in English and Japanese at the NJ Nihongo Learning Center in Fair Lawn, NJ. The next workshop/class to begin will be on May 23 - parents are encouraged to call early to guarantee their child a spot.

Location: 2440 Lawrence Ave., (bet 56th & 57th St.) 4D 6704

TEL: 201-767-0307 / nihonoculture@gmail.com

JoJo's Summer Day Camp

Kawade Budo Institute

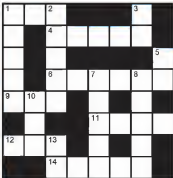
Putting together JoJo's cultural education and other activities, Kawade Budo Institute summer Day Camp is a 5-week program designed for children 5 to 12 years old. Students learn JoJo's Sensei as a renowned 2 time national champion of judo with a degree in education. He provides all students with high quality instruction in a safe and fun way. The Day Camp is offered from June 15-19 and June 21-July 3. Daily activities include JoJo's and cultural lessons (i.e. Dugues and calligraphy), and for those parents who need it, the institute offers an extended day option for pick ups after the 9 am to 3 pm program. Spots are limited so make sure to RSVP for your child today.

Location: 321 Riverside Dr., (bet 125th & 126th St.)

New York, NY 10025

TEL: 646-628-7034

www.kawadebudo.com

Madison/Wis. **The Nippon Club**160 W. State St. (at 5th St.)
213.687.2023**Chicago** **Berkshire Pizzeria New York**1100 Broadway (at 10th St.)
212.496.0781**Lower Merion** **Takemoto Calligraphy Class**27 South St. (at 7th St.)
215.259.0132**Salt Lake** **Kanazawa House**191 Remond St. (at 1st Ave.)
212.406.4233**Denver** **Heiko in Kyoto (Kyo) School**143 13th Avenue (at 13th St.)
714.498.8817**Japan** **Onuma School**2000 S. Broadway
212.366.4733**MARTIAL ARTS****Upper West** **Kokoro Budo Institute***322 E. 47th St. (at 10th St.)
646.475.1504**Upper West** **Shomura Matsubayashi***1740 5th Ave. (at 10th St.)
212.475.0128**Upper West** **UWS Karateka Karate***507 Madison Ave. (at 10th St.)
212.333.1132**Upper East** **Aikido Shinto Dojo**260 E. 42nd St. (at 1st Ave.)
646.326.9232**Madison/Wis.** **New York Budo dojo**120 E. State St. (at 1st St.)
212.422.7142**Madison/Wis.** **Shugabudo New York***120 E. State St. (at 1st St.)
212.422.7142**Madison/Wis.** **World Budo Karate**300 E. State St. (at 1st St.)
212.422.7142**Madison/Wis.** **KYOKUSHIN KARATE***280 Madison Ave. (at 10th St.)
212.422.7142**Madison/Wis.** **Shido Gokudo**280 Madison Ave. (at 10th St.)
212.422.7142**Chicago** **New York Aikido***102 W. State St. (at 1st St.)
212.422.7142**Chicago** **Shomura NYC Budo**102 W. State St. (at 1st St.)
212.422.7142**Chicago** **U.S. Budo Ken Ken***102 W. State St. (at 1st St.)
212.422.7142**Chicago** **World Shido Karate***102 W. State St. (at 1st St.)
212.422.7142**East Village** **Karate Women Dojo**102 W. State St. (at 1st St.)
212.422.7142**East Village** **New York Jiu Jitsu***102 W. State St. (at 1st St.)
212.422.7142**Chicago** **Kyu Zai Karate**102 W. State St. (at 1st St.)
212.422.7142**Table 10** **Osaka Judo Club***101 Broadway St. (at 1st St.)
212.422.7142**Brooklyn** **Aikido of Park Slope**101 Broadway St. (at 1st St.)
212.422.7142**Brooklyn** **School of Taijutsu**101 Broadway St. (at 1st St.)
212.422.7142**Long Island** **Karayama Shinto Karate**101 Broadway St. (at 1st St.)
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212.422.7142**Madison/Wis.** **Toku Shiro N.Y.***101 Broadway St. (at 1st St.)
212.422.7142**Japanese CROSSWORD****Across**

- On May 30th, Kodomo no hi (Children's Day), the Japanese raise the _____ (narrow strip-shaped banner).
- Summer in Japanese.
- Highly stylized, traditional performing art, usually with heavy make-up and breath costumes.
- Onoda (brand) and _____ (back).
- Tapping for sushi and sashimi rolled.
- Wied in Japanese meaning eye or cut.
- Two hundred million in Japanese.

Down

- Tickets on train and bus notes.
- A word that refers to "contaminated" and sometimes used to mean the place where you are from.
- Vinegar in Japanese.
- Refers to the fleshy part of a fruit.
- Japanese lunch-box.
- Threaded, deep-fried dish.
- Orchid in Japanese.
- There are two styles of pronouncing "kary" characters in Japan: kani and kani.



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Japanese Restaurant Review

Takumi Taco
•
Jin Ramen
•
Teriyaki Boy

Asian Restaurant Review

Aux Epices

Focus

Soba Noodles

Japanese Recipe

Secret Japanese Seasoning:
Yuzu Kosho

Listings

Japanese Restaurant
•
Asian Restaurant

Takumi Taco

25 5th Ave. (at Chelsea Market) New York, NY 10011
TEL: 312.985.4330 | www.takumitaco.com
Mon-Sat: 11 am-9 pm

Takumi Taco co-owner Derek Kage was hanging out with his friend and future partner Mark Sapiro, Executive Chef at Japanese sushi restaurant Road Street. They were eating various Japanese foods and kept saying, "Wouldn't it be nice to go on a taco?" From there Takumi ("artisan") Taco, Japanese influenced Mexican food, was born. After receiving positive feedback at Smorgasburg, they opened their first taco restaurant last November. Decouping a look inside Chelsea Market, Takumi Taco does a brisk business with the lunch crowd and then an into dinner. All of the dishes combine elements of both Mexican and Japanese cuisine, whether it is nachos dusted with togarashi (chili pepper) and garnished with yuzu gastromole, wasabi extra and shochu salsa, or Japanese rice and beans which is made with brown rice, edamame, scallions and pinto and black beans. According to Kage, the top selling item are Japanese Curry Bent, Spicy Yuzu and Seppan Braised Shiroto. The \$11.71 Bento Box is a great deal with any 2 of the 7 types of tacos, market greens and a side. Sides include the aforementioned chips and rice and beans, as well as Takumi slaw and charred corn salad. The restaurant is waiting for its liquor license, and when it arrives, its top factor will grow even more.



The Spicy Yuzu Bent features scallion garlic bag chips, bean with pinto, avocado, cucumber, spicy mayo, red hot chili sauce and a couple grams of chili. Love is hot and



The Japanese Curry Bent serves Gyoza dumplings and Mayo cabbage slaw complement the curry well.



The Seppan Braised Shiroto rice is cooked with both Seppan rice and yuzu miso.

Spiced miso (burning) Chirashi Market. Takumi Taco is a great spot for lunch or dinner.



3 Best Sellers

- Japanese Curry Bent \$4.82
- Spicy Yuzu \$5.34
- Seppan Braised Shiroto \$4.82

Jin Ramen

402 Amsterdam Ave. (bet. 104th and 105th Sts.) New York, NY 10024
 Tel. 546-0240/550 | www.jinramen.com

Lunch: Mon-Sat 11:30 am-2:30 pm, Dinner: Mon-Thu 5-11 pm, Fri-Sat 5 pm-Midnight, Sun 5-10 pm

NEW!



Jin Ramen already has uptown roots in West Harlem, but earlier this year it entered the Upper West Side. The menu at the new shop combines the ramen that regulars are familiar with and other customer favorites such as soba and donburi from Kasutan Jin, the coffee shop located next to the other restaurant. According to owner Richard Kashiwa, the new shop targets a clientele of families and students from the neighborhood. The chef, a Filipino-American childhood friend of Kashiwa's, developed several new dishes just for this location, such as Kokoro Ramen. It features thin noodles in a pork broth topped with a generous portion of "kokoro" pork belly that has been braised for four hours. Poached egg adds a silky texture that melts in your mouth, rounding the kokoro's taste. The duo behind Jin's taste also received training from famous soba master Shuichi Kohno to cater to local style soba, made from 80% buckwheat flour and 20% wheat flour. Such commitment to quality is reflected in all of Jin's dishes.



Soba dumplings (soba) topped with bonito and bamboo come from the menu of specialty shop near ramen dumplings (soba) topped with bonito and bamboo.



The set, customers choose aprons, egg used and jacket and gyoza in the large bowl and get you know how to eat.



The store where customers can buy a full bar and an accompanying happy hour.

Teriyaki Boy

666 2nd Ave. (2nd bet. 4th & 5th Sts.) New York, NY 10017
 Mon-Fri. 11:30 am-3 pm, 5-11 pm, Sat. 5-11 pm

NEW!

Teriyaki Boy is back in New York City with quick lunches and Asian dinner. Famous for their extremely quick and freshly made lunch box options for busy New Yorkers, it is the go-to lunch spot. Try one of their popular dishes like *Anyelo Chicken Thigh*, *Teriyaki Chicken Breast*, or *Albacore Teriyaki*. With vegetarian options, fresh Panagiotis-style mixed chicken meat and a great chef in the helm, food doesn't come any better than this. At nighttime, the restaurant shifts its gear totally. With standing tables only and popping music, the *Tachinari* (standup bowl) style interior becomes a social gathering with a more expensive menu, full of delicious *Kushi* (skewers), *Obanashi* (fried bread for pairing with alcohol) and "Fishermen" like *Miso Dango* (grilled rice balls). "I want to introduce Japanese 'tachinari' culture to New York City," says Manager, Koji Kato, who supervises over 15 popular Japanese restaurants in New York City. Casual yet full of gourmet dishes and lively energy, the *tachinari* style *Teriyaki Boy* at night is a stop-by place. No matter how good the food is, remember that they don't accept tips. A customer's happy palate is tip enough.



The delicious Teriyaki Chicken Thigh and Teriyaki Chicken Breast are served with a delicious Teriyaki Sauce. — *See Also: Chicken Thigh, Chicken Breast, and Chicken Thigh*



With rice to a good of rice, it is not too much. Lunch hours come with salad and rice (chicken). Rolling (fried) Teriyaki Thigh (chicken) — the original yet amazing Teriyaki Thigh.



Teriyaki Boy has a really fit atmosphere, great for watching, it's quite like a night out.

3 Best Sellers

- *Kokoro Ramen*
- *Soba Itoha Soba*
- *Ungui Dori*

\$15
 \$16
 \$16

3 Best Sellers

- *Assorted Kushi*
- *Butter Shrimp Mushroom*
- *Chicken Thigh Teriyaki*

\$12
 \$6
 \$11.50



Japanese Restaurant Guide

525 Restaurants for dining, drinks & entertainment in and around New York City

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SHOCHU NITE on the Upper West Side
"Shikon" meets "Nagoya-Teba"
(at the heart of Nagoya)

Tebasaki is a popular staple dish in Nagoya, and it pairs wonderfully with sweet potato shochu. During May, when you order a Nagoya-Teba Set at San-Chan, a glass of "Shikon" will be \$6 all night.

Location: San-Chan Restaurant
2707 Broadway (bet. 103rd & 104th Sts.)
TEL: 212-749-5008 Open 7 days

Special Price
\$5.1 - \$1
\$6.1

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LOBSTER PLACE OFFERS AUTHENTIC OMAKASE FOR TRUE SUSHI LOVERS

Tsukiji in Manhattan? Could it be? For those who only get to dream about going to Tokyo's renowned fish market, they need only look to Lobster Place at Chelsea Market to experience the kind of sushi pilgrimage that typically seems reserved for the jetsetters and high rollers. The Omakase bar at Lobster Place's sushi counter is not just a revelation, but also a peek into a future where high-end sushi will be more available to the masses.

Spearheaded by Executive Sushi Chef, Subhash Gurung, the sushi area is a hybrid of sit-down and take-out. On one side, cooks swiftly prepare sashimi, nigiri and maki rolls that are then boxed up for pickup. But what lies on the other side is their game changer: An 8-seat Omakase bar opened in 2013, offers diners a chance to taste sushi and sashimi dishes that reflect the chef's 24 years of experience, twelve of which were spent in Tokyo's highly demanding sushi dining scene.

Chef Subhash is often thinking of Tsukiji Market and his time in Tokyo when making sushi, and has chosen True World Foods to provide the quality of product that he demands. The company now supplies nearly 80% of the fish that he uses — often from the best regions of Japan. "I want to show true Japanese sushi to my customers," said the chef. "This means I want them to taste only the finest fish possible, and I trust True World to get me exactly what I need."

Indeed, the resulting pieces of sushi and sashimi are second to none. The Salmon Toro is velvety and melts in your mouth. The Ahi (horse mackerel) is so mild and supple that you may think you're eating mackerel for the first time in your life. Other favorites include Uni (sea urchin) and Anago (salt-water eel). Also popular are the Lobster Roll (it is Lobster Place, after all) and Ikura Don, — a bowl of rice covered in creamy sea urchin and mouthwatering salmon roe.

For the most classic experience, the Traditional Omakase is most likely your best bet when visiting the sushi bar. Chef Subhash will speak to you, assess your preferences, and take you on a journey that may open your eyes to the possibilities of sushi. Even with a nice glass of sake, wine, or beer, you will still pay a fraction of the price of a more conventional sushi restaurant, which is a boon for connoisseurs whose only goal is to taste the best of the best.

In the next few months, Chef Subhash is adding 4 more seats to the Omakase bar, which will increase your chances of sitting with the master. While reservations are not available, and standing in line in the middle of Lobster Place may feel highly unconventional, this is a unique and memorable sushi experience that deserves a chance. Without a doubt you will come back for more.

Chef Subhash Gurung meticulously handles every fish to ensure sushi that is authentic and deliciously simple. This piece of salmon — from Yakushima — is about to make someone's birthday happy.



It's time to eat! The take-out sushi, sashimi, and rolls are the perfect way to sample some of the best sushi in Manhattan.



When you take your seat at the Omakase counter, keep an eye out for this look. It's Chef Subhash.



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www.aburayakinmosuke.com

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Menu: 3:00pm - 11:00pm
Menu: 11:00pm - 3:00am

Salmon Teriyaki Don \$10.50

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Menu: 11:30am - 3:00pm | 3:00pm - 11:00pm | 11:00pm - 3:00am

West Village	COO COO CURRY*
	A little more "Couscous" to your curry is just what you need. We are serving this little mix of rice and curry with some meat and our piping hot soup.
<p>Reggae & R&B music live on-site at the West Village Avenue-Park 2nd Avenue. They offer breakfast (10am-2pm) and lunch (12pm-2pm) for \$10-12.50 (10am-2pm) and lunch (12pm-2pm) for \$10-12.50</p>	
West Village	Hakuto Tenso*
<p>1st Street & 4th St. Ave. & 10th St. & 10th St. & 10th St. 773-224-1000</p>	20%
West Village	Morana
<p>100 Lefferts St. bet. 2nd St. & 3rd St. 646-769-7600</p>	100% L
West Village	Mikado*
<p>500 Franklin Ave. bet. 1st St. & 2nd St. 773-224-1000</p>	100% L
West Village	Miyabi
<p>21st St. bet. 1st St. & 2nd St. (bet. 1st St. & 2nd St.) 773-224-1000</p>	20% L
West Village	Miyagi
<p>21st St. bet. 1st St. & 2nd St. (bet. 1st St. & 2nd St.) 773-224-1000</p>	100% L
West Village	Nagano
<p>100 Lefferts St. bet. 2nd St. & 3rd St. 646-769-7600</p>	100% L
West Village	Northern Takan*
<p>100 Lefferts St. bet. 2nd St. & 3rd St. 646-769-7600</p>	100% L
West Village	Panama-St. West 2nd
<p>100 Lefferts St. bet. 2nd St. & 3rd St. 646-769-7600</p>	100% L
West Village	Panama-St. West 4th
<p>100 Lefferts St. bet. 2nd St. & 3rd St. 646-769-7600</p>	100% L
West Village	Pockemühle*
<p>100 Lefferts St. bet. 2nd St. & 3rd St. 646-769-7600</p>	100% L
West Village	Saijō
<p>100 Lefferts St. bet. 2nd St. & 3rd St. 646-769-7600</p>	100% L

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	East Village Sushi Mamba 250 Maryland St., Ste. 100, Columbia, SC 716.744.9575	Sushi Mamba \$10.95
	East Village Sushi Nawa 2501 Ave. G, Ste. 100, St. Paul, MN 612.291.1100	Sushi Nawa \$10.95
	East Village The Tokyo Tapas Cafe 7000 Ave. G, Ste. 100, Houston, TX 281.933.0373	The Tokyo Tapas Cafe \$10.95
	East Village Yomoto Sushi 1000 Washington St., Ste. 100, St. Paul, MN 612.291.1100	Yomoto Sushi \$10.95
	East Village Unami Shoppa 2501 Ave. G, Ste. 100, St. Paul, MN 612.291.1100	Unami Shoppa \$10.95
	East Village Ushio Shokubo 1000 Washington St., Ste. 100, St. Paul, MN 612.291.1100	Ushio Shokubo \$10.95
East Village		
	East Village Auliga 1000 Washington St., Ste. 100, St. Paul, MN 612.291.1100	Auliga \$10.95
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	East Village BOND ST 1000 Washington St., Ste. 100, St. Paul, MN 612.291.1100	BOND ST \$10.95
	East Village Chi-ao 1000 Washington St., Ste. 100, St. Paul, MN 612.291.1100	Chi-ao \$10.95

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Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	Curry Fast burgers with authenticity in curried and Curry's. Japanese Japanese Curry House, serving fast and authentic Japanese curry. Includes rice and miso soup. Dinner: 11:30 a.m. to 10:30 p.m. Weekend: 10:30 a.m. to 10:30 p.m. 710-260-6888
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Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	East Noodle 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888
Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	Gyo Gyo's 300 Wilshire Blvd. (at Wilshire) to 101 710-260-6888
Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	Mexico's 2011 Wilshire Blvd. (at Wilshire) to 101 710-260-6888
Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	Hi-Cooker 2011 Wilshire Blvd. (at Wilshire) to 101 710-260-6888
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Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	IRON SAUSAGE 2011 Wilshire Blvd. (at Wilshire) to 101 710-260-6888
Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	Islands 2011 Wilshire Blvd. (at Wilshire) to 101 710-260-6888
Food Village 100 Wilshire Blvd. (at Wilshire) to 101 710-260-6888	Jack's Shakes & Saus 2011 Wilshire Blvd. (at Wilshire) to 101 710-260-6888

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2 Celebrations!
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East Village **Yokosuka West***



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We would like to thank our patrons who stayed loyal to us over the past 16 years.

Neo Sugiyama, Owner

Madame Arsan is

Sugiyama

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(3rd doorway S. 8th Ave.)

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East Village	Yoku Restaurant	
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20230718-0812	\$14,995

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527 E. Highway 20, Sec. 20/20A, 212 Hwy 20 217-771-7323	\$49.99 2
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Sofa	Hook'az	
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Sofa	Hudson Place	
50 Thompson St. (at Monroe & Spring St.)	210' x 110'	
Sofa	Omni	
110 Thompson St. (at Spring & Forest St.)	230' x 110'	
Sofa	Green Sofa*	
240 Elm St. (at Park St.)	52' x 110'	

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Condition:	As Is/As Is**	
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773-263-5283		1/23
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718-771-4700		
Brooklyn	Hiroku Fusion	
210 1st Ave (bet. 1st & 2nd St.)		
718-488-1111		
Brooklyn	Oreks	
235 Court St. (bet. Courtenay & 2nd St.)		
718-633-2265		
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Never Frozen

Which one would you choose?

Type 1, 2, & 3 hamachi are grown to be fat with less exercise in a small space.

Type 1 - Frozen yellowtail treated with CO gas
It is difficult to determine the freshness. They always look fresh and also spoil quickly after defrost because the cells are ruptured in the freezing process.

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It is difficult to determine the freshness because they always look fresh.

Type 3 - Fresh yellowtail that are not treated with CO gas
This is regular fresh frozen yellowtail and grown to be fat with less exercise. Some of them are infused with citrus juice, herbs, olive oil or vinegar for a better impression.

Type 4 - Safety and taste are the priority. Slightly less Hamachi
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New Jersey 11 W. 14th Ave. NJ 07102 201-524-7004	Miss Sash & Grill* \$25 Lunch \$25 Dinner	Midtown East 140 E. 14th St. NJ 07102 212-693-1030	Battle Cole \$25 Lunch \$25 Dinner	East River 210 W. 20th St. NJ 07102 212-693-1030	Grammy Karaoke \$25 Lunch \$25 Dinner	East Village 210 W. 20th St. NJ 07102 212-693-1030	Second on Second \$25 Lunch \$25 Dinner
New Jersey 200 Hudson Ave. Suite 100 NJ 07030 201-524-7004	Monster Sash* \$25 Lunch \$25 Dinner	Midtown East 140 E. 14th St. NJ 07102 212-693-1030	Carle Zeig Martovna E \$25 Lunch \$25 Dinner	East River 210 W. 20th St. NJ 07102 212-693-1030	Karaoke \$25 Lunch \$25 Dinner	East Village 210 W. 20th St. NJ 07102 212-693-1030	Don't Stop \$25 Lunch \$25 Dinner
New Jersey 200 Hudson Ave. Suite 100 NJ 07030 201-524-7004	Prescription Sash Sash \$25 Lunch \$25 Dinner	Midtown East 140 E. 14th St. NJ 07102 212-693-1030	Chase Factory \$25 Lunch \$25 Dinner	East River 210 W. 20th St. NJ 07102 212-693-1030	Mass Karaoke Lounge \$25 Lunch \$25 Dinner	East Village 210 W. 20th St. NJ 07102 212-693-1030	Don't Stop (New At) \$25 Lunch \$25 Dinner
New Jersey 200 Hudson Ave. Suite 100 NJ 07030 201-524-7004	Rika Jankov \$25 Lunch \$25 Dinner	Midtown East 140 E. 14th St. NJ 07102 212-693-1030	IFKOO TEA \$25 Lunch \$25 Dinner	East River 210 W. 20th St. NJ 07102 212-693-1030	Mass Karaoke \$25 Lunch \$25 Dinner	East Village 210 W. 20th St. NJ 07102 212-693-1030	Don't Stop (New At) \$25 Lunch \$25 Dinner
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Cooking with Spices and French Flare

AUX EPICES

The French-Malaysian restaurant Aux Epices is found in a quiet corner of Chinatown, away from Canal Street's bustle and bustle. The location fits the atmosphere of this cozy café, whose name loosely translates to "with spices." Earlier this year the restaurant celebrated its two-year anniversary, but its previous incarnation was as Tribeca's Franklin Square Café, a neighborhood favorite since 1993. Although the restaurant found a new home in a different neighborhood, Aux Epices's menu features many of the same dishes, with additions like more noodles and small plates.

Mai Chau and her French husband Marc opened this neighborhood bistro to share their respective culinary cultures. The dishes are clearly delineated between Malaysian and French, and one example of the former is the *Malacca Laksa* shrimps, shrimp, clams, egg fish cakes, tofu, long beans and bean sprouts in a red coconut curry broth. Another standout is the *Ikur Pongging*, grilled minkow trout cooked on a banana leaf whose aroma perfectly complements the rich spices flavoring the fish.

The French components of the menu include bœuf bourguignon, duck confit and escargots, as well as an extensive wine list. The desserts also reflect a French influence, such as the tart that has to be ordered at the beginning of the meal. Chau explains that this is French style, as being made to order everything takes time. She says her menu is both delicious and good for your soul, and one sip of the heartwarming spicy soup or one bite of a homemade tart will quickly confirm this.

Aux Epices 119 Canal Street, 2nd floor, Canal & Nasser St., New York, NY 10013
TEL: 212-219-6525 | www.auxepices.com
Mon-Sat: 11 am-10 pm



The hearty soup noodles Malacca Laksa is one of the several types of laksa offered at Aux Epices.



Malacca Laksa is served with green preserved mango and served with a single piece.



Aux Epices is a French bistro with a focus on French food.



The relaxing interior at Aux Epices is a cozy place to stay.

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will do our best to
satisfy you.



First Soba has an excellent
texture and flavor. Cooking
time is usually 2 minutes,
but my friends would
eat it raw.



In New York City, ramen reigns supreme, consumed by the bowlful by late-night food seekers and culinary enthusiasts alike. Soba has somehow become the outsider, the other noodle, beloved by those in the know, but far from ubiquitous despite numerous attempts by restaurants to promote its deliciousness and nutritional benefits. But if Soba master Shuichi Katsui finally has his way, this situation will change very soon.

Master Katsui is virtually synonymous with Soba. While pursuing a career in architectural design in Tokyo, he worked in a Soba restaurant to support himself. A mere three years later, he began his first soba consulting business. In 2007, he made the move to the U.S. to help open Soba Tanto, and subsequently founded both the Japanese Culinary Academy of America and the All Japan Food Association. Today, his company, Worldwide-Soba, is a leading consultant for home cooks, professional chefs, restaurants, and even doctors seeking to explore the numerous advantages of Soba.

Buckwheat does offer incredible health benefits. As a source of vitamins B1, B2, E, minerals, antioxidants, protein, and much more, it singlehandedly battled Japan's beriberi epidemic in the late-19th Century.

Katsui also offers Soba making classes, and generously gave me a lesson. All you need are 4 parts finely milled buckwheat flour, 1 part AP wheat flour, and cold water. As you add the water to the flour mixture, you use the tips of your fingers to rapidly mix and incorporate the water until you amass a bowlful of uniformly chunky bits of dough. You then knead the dough into a ball before rolling it out with a perfectly straight rolling pin. Finally, a special Soba Kiru-kiri is used to cut the dough into thin noodles.

My first time was surprisingly not a disaster. While my experience resulted in slightly thicker cut noodles, the flavor of the Buckwheat was nutty and delicious. And when you begin to think about how grainy and bitty a bowl of Ramen is, there is an extra bit of satisfaction knowing that your body is probably thanking you in some way for the extra protein, vitamins and minerals. With the summer months approaching, I'm certainly sold.

—Reported by Nabe Nakamachi

Worldwide Soba, Inc.
Tel: 913-443-0077
www.worldwide-soba.com



Secret Japanese Seasoning: Yuzu Koshu

3 Recipes that Can Spice Up Your Favorite Dishes

If you are constantly looking for new, exciting flavors, try yuzu koshu, Japanese traditional chili paste made from green or red pepper, salt and yuzu citrus. It might be a little intimidating to buy the exotic seasonings for the first time, but it's a versatile, easy-to-handle seasoning and is really a game changer of your table.



Chicken Burger with Yuzu Koshu Mayonnaise

(Ingredients: Serves 1)

- 1/2 tsp yuzu koshu
- 2 tbsp mayonnaise
- 1/2 fillet chicken breast or thigh
- 1-2 slices tomato
- 2 pieces lettuce leaves
- 1 hamburger bun
- Salt and pepper to season



(Directions)

1. Season chicken fillet and season with salt and pepper
2. Grill or sauté chicken fillet
3. While cooking chicken, mix yuzu koshu and mayonnaise
4. Toast a bun
5. Spread yuzu koshu mayonnaise on the toasted bun
6. Assemble chicken, tomato and lettuce on the bun

Variation

Yuzu Koshu Mayonnaise also complements potato salad well. Just don't boil the potato and you have a healthy salad with a Japanese twist.



Yuzu Koshu Salsa

(Ingredients: Serves 1)

- 1 tsp yuzu koshu
- 2 tbsp olive oil
- 1 tbsp apple cider vinegar
- 1 tomato
- 1 onion



(Directions)

1. Mince onion and soak in cold water for 10 minutes then drain completely
2. Cut tomato into 1/3-1/2 inch pieces
3. Mix yuzu koshu, olive oil, and apple cider vinegar well to make dressing
4. Mix onion and tomato and dress with yuzu koshu dressing

Variation

You can drizzle the yuzu koshu dressing over carpaccio and espouse.



Wafu Pasta with Yuzu Koshu Ponzu Sauce

(Ingredients: Serves 1)

- 1 tsp yuzu koshu
- 2 tbsp sesame oil
- 2 tbsp ponzu sauce
- 3-5 oz your favorite pasta
- Nori, seaweed, sesame seeds and chopped scallion to garnish



(Directions)

1. Cook pasta according to the directions on the package
2. Mix yuzu koshu, sesame oil and ponzu well to make yuzu koshu sauce
3. Drain pasta in a colander and dress with yuzu koshu sauce
4. Serve with finely cut nori, seaweed, sesame seeds and chopped scallion

Variation

You can use the yuzu koshu ponzu sauce with fried and grilled dishes like gyoza and catfish. The pungent, refreshing flavor of the sauce counters the greasiness.



Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

- Coupons available in www.chopsticksonline.com
- Coupons may be available to pick up.

GROCERY

M2M Grocery & Deli	
2000 Broadway (bet 17th & 18th St.)	Japanese
21-104-6332	
Osaraba Matsuten Wines*	
3640 Min So Ave (bet 5th & 6th Ave)	Japanese
212-762-1525	
Osaraba Matsuten East*	
27-05 Ave E	Japanese
220 E. 4th St. (bet 3rd & Lexington Ave)	Japanese
212-762-0383	
Kiritagi & Co Inc*	
224 E. 10th St. (bet 2nd & 3rd Ave)	Japanese
212-762-0591	
NOGATA*	
12 Day Ave (bet 2nd & 3rd Ave)	Japanese
212-674-1233	
Sunrise Mart Midtown*	
133 E. 14th St. (bet 3rd & 4th Ave)	Japanese
212-684-1233	
TORRY*	
280 E. 10th St. (bet 2nd & 3rd Ave)	Japanese
212-684-0381	

H Mart Hsin Ah Plaza	
2240 Broadway (bet 16th & 17th St.)	Korean
212-685-1233	
Danoko Genshocho Village*	
400 Hudson (bet 125 & 135 St.)	Japanese
212-495-4254	
Japan Premium Beef	
120 Ave. J (bet 12th & 13th St.)	Japan
212-495-0539	
M2M E Village*	
1630 Ave. J (bet 10th & 11th St.)	Japanese
212-495-0332	
Sunrise Mart Astor Pl.*	
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Nosato Wines*	
400 Broadway (bet 12th & 13th St.)	Japan
212-495-0332	
Tokyo Mart*	
120 Ave. J (bet 12th & 13th St.)	Japanese
212-495-0332	
Pearl River Mart*	
400 Broadway (bet 12th & 13th St.)	Chinese
212-495-0332	
Sunrise Mart SoHo*	
400 Broadway (bet 12th & 13th St.)	Japanese
212-495-0332	
Midoriya*	
133 E. 14th St. (bet 3rd & 4th Ave)	Japanese
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Orange Sesame Chicken

(INGREDIENTS) (Serves 4 people)

- 1 1/2 pound chicken (sugars chicken breast, boneless, skinless)
- 1/2 tablespoon vegetable oil
- 1/2 cup Kikkoman Orange Sauce
- 1/2 green onion, sliced
- 1/2 tablespoon sesame seeds

(HOW TO COOK)

1. Cook purchased bite-size chicken in a frying pan.
2. When cooked through, add a desired amount of Kikkoman Preservative Free Orange Sauce.
3. Give it a quick stir to coat the chicken with the sauce and add chopped scallions before plating.
4. Sprinkle some sesame seeds (optional).

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201-383-0233	
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SAKANA*	
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201-264-4110	
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134 Graham St. (at 1st St.)	Sake
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Rossini Wines*	
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212-325-1259	
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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 49 - MONO of the month

Bento Bowl by San-Yoshi Lacquerware

Digested and processed for centuries in Japan, bento culture is now building a solid foundation in the U.S. Today, packaged bento lunches are available at delis and stands, and a variety of bento containers for your personal lunch are easily found. Among many of the bento boxes, there is one that stands out for its beauty and functionality: San-Yoshi Lacquerware's bento container is a great example of Japanese craftsmanship. Unlike regular bento boxes that have square or rectangular shapes, it takes a unique bowl shape and consists of two separate parts that you can use as layers. But above all, it is nicely coated using Japan's traditional lacquer technique.

The bento holder is departed from traditional, rectangular bento boxes to create a rounded, lacquered bowl. San-Yoshi utilized its sophisticated lacquerware technology to produce an everyday item whose beautiful lacquer sheen makes it unique.

San-Yoshi's Bento Bowls have a bright outer color, black inside and flanked cream colored handles. Initially the bowls were made in black, as this is the color commonly associated with lacquerware, but two-tone color palette (light outer and black inner) became a hit.

The smaller top section can be filled just the way and the bowl is both quite deep, as the container's total capacity is significant. For example, you can put your main lunch in the bottom section and fruit or other snacks in the top section. When eating you can mix the contents of both sections, or keep them separate as you choose (The bowl is even microwaveable, as long as the cover is removed).

According to Akio Suenomoto, President of Focus America Corporation, Bento Bowl's U.S. distributor, the Bento Bowl has many repeat customers who return for its functionality and coziness. He explains, "This is a product that was born in Japan and is the best of 'Made in Japan' craftsmanship."

Bento Bowl's tagline is, "For your day on the go," and it is a welcome addition to the typical lunchtime routine. Focus is planning to offer a new lineup of others, such as light pink and purple that are perfect for spring.



Roundish cover and functionally designed. San-yoshi's Bento Bowl captures Japanese craftsmanship. The red Bento Bowl will make you want to bring your lunch.



Bento Bowl's two sections allow the variety of foods to get in separate foods and mix them later, or eat separately.



The Bento Bowl (B1) can be found at the kitchen goods specialty store. (Photo provided) It's also available at the Market store, and the Marketplace Merchandise Store in Tokyo.



The Aomori region of Hokkaido Prefecture, where San-Yoshi is located, boasts lacquerware with a 500-year history. It features a technique that originated there, called "Azu-nuri," which is known for colorful decorations added via special techniques. In the mid-15th century the feudal lord governing the region encouraged lacquerware's development, making craftsmen who were making soup bowls to spread their techniques to his subjects. Successive rulers continued promoting Azu-nuri, with the introduction of gold-leaf decoration further contributing to its steady development. Azu-nuri products range from dinner trays and soup bowls to bento boxes and shopsticks, and it was designated a traditional craft in 1975.

Lacquerware is light and has a nice texture, making it a good fit for bento boxes. As Japan has always had a culture of making meals at home, packing them in bento boxes and taking them with you to be eaten later also became popular. The San-Yoshi Lacquerware Company capitalized on this deeply ingrained bento culture by applying its lacquerware knowledge to manufacture a new brand style.



Bento Bowl is manufactured by San-yoshi Lacquerware Co. based in Hokkaido Prefecture, Aomori-ken, an area famous for this craft.

San-Yoshi Lacquerware Company
www.sanyoshi.com

Focus America Corp.
581 Park Ave., Suite 1805, New York, NY 10017
TEL: 914-455-4033 | www.focusny.com



Multiple Beauty Services Loved by Locals

Makoto Sakawaki of L.I. Wave

Would you describe some of the features of L.I. Wave?

I think we are unique in the sense that we can provide all beauty services, from hair cut and styling to skin, nails, facials and even eyelash extensions and curls. We are located in Port Washington, conveniently offering multiple services in one beauty salon.

What are your specialties?

I do all the hair services, but I like to create long and semi-long styles that have natural, swinging curls. Curls that are loose with a cool twist - these styles are well received among Japanese and Asian customers. We also see many customers who love Japanese styles and try out technique, so I can accommodate those requests perfectly.

Your nails are an asset.

Oh, I did them myself. I'm actually in charge of nail services here at L.I. Wave.

How would you describe your philosophy as a hair stylist?

I think it's important to understand what clients really want, so I make an effort to communicate with them, without forcing what I think is best for each client.

Please share your personal beauty or health tips.

I started "oil pulling" about two months ago. It is a type of ayurvedic remedy that requires swishing oil in one's mouth for 15-20 minutes to remove bacteria and detoxify. My Indian husband recommended this to me since I had been suffering from stomach problems for awhile. I don't have so many problems now, so I feel that it's working!



Before joining L.I. Wave, Ms. Sakawaki had been working at a business school for insurance and advertising. As well as her technique developed in Japan, her expertise is in "energy" when she styling.



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Root	Red
Sacral	Orange
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along with the machine coffee first. The espresso is strong and bold for breakfast.

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Exhibition

May 2 - May 17 **FREE** Art Exhibition "Jaccarion" J-Collabo

J-Collabo will be having an art exhibition curated by Yuka Ideguchi, exploring the relations between the history of discourse, expressions in Japan and the artworks of New York-based contemporary artists who embraced their experiences. On May 18, for her Japanese Art History Professor, Moka Musae from Columbia University will give a presentation about "Soga Shoboku: a unique painter from the Edo Period that was seen as a wanderer. Trailblazing artists include Yuka Ideguchi, Matsuko Sato, Tomokazu Mitohayama, Fumel Wajima and more.



Orches: 200 W 3rd St, (bet 4th & 5th Ave.) Brooklyn, NY 11215
www.jcollabo.org / jcollabo@gmail.com

Performance

May 2
Barbetta About Two New York Concert
De Trois Côtés Barbetta, Paris & New York
The Barbetta About Two, pioneers of a new genre that integrates Classical and Jazz piano, is in New York on May 2 as part of their first tour in Paris. New York, Tokyo, Kyoto and Kobe. The singularity of their musical partnership can be heard at each concert as Marcel Genéyovsky Barbetta a Classical Pianist and Takanobu Aoki, a Jazz Pianist, represent a tradition to create a collage of harmonious moments impossible to duplicate. Tickets are \$70 at the door.
Location: Barbetta-River
257 W 18th St, (bet 7th Ave & Broadway)

New York, NY 10019
Tel: 917-330-6254 / @Pakobhousan

Event

May 4
Japan/American Writers' Dialogue in Words & Pictures

Aika Society
Aika Society's annual conversation between contemporary Japanese and American writers, cartoonists, and graphic novelists returns. They come together for an unfiltered discussion on creativity, writing, and translation journey by the co-founders and editors of the Tokyo-based literary journal Monkey Business. Award-winning Japanese graphic novelist and cartoonist, Satoshi Kuroki will be in dialogue with award-winning American cartoonist and author Ben Katchor, and much more.
Location: 725 10th Ave, (at 70th St.) New York, NY 10019
Tel: 212-697-0747 (See Office)
www.aikasociety.org

Event Feature

May 10 **Japan Day @ Central Park** Japan Day, Inc.

Japan Day @ Central Park is back for its highly anticipated annual event in spring that celebrates Japanese culture with New Yorkers. Like traditional Japanese summer festivals there will be Japanese food tents, activity tents, and stage performances displaying a wide range of traditional and contemporary Japanese culture.

This year, Japan Day will be host to a series of awesome performances, including a performance by 6 members of the most popular AKB48, as well as the Japanese Folk Dance, Taiko Drumming, Sword Fighting, Kendo,



and much more. Those looking for family fun can visit one of the many activity tents, such as the Origami No Yo Yo, Fishing, Kabuki Face Painting and the Stamp Rally tents. Traditional Japanese foods will be abundant throughout the festival, offering delicious Okonomiyaki, Teriyaki, Onigiri, Gyoza and snacks. It's a day for fun, food and culture.

Location: Randall's Central Park
(between 49th St and 54th Ave.)
Tel: 212-498-7415 / www.japanday.org

May 2 **FREE** **Cherry Blossom Festival** **Randall's Island Park & Bronx**

Randall's Island Park, Bronx's largest Cherry Blossom Festival will be host to an abundance of activities and outdoor fun. Taiko Drumming performances by Tokyo-Kan of the New York Taiko Association, face painting and kite flying are just a few of the activities. Visitors can also enjoy the exhibition by local Japanese artist Nii Yuka Kiyoshita and learn to make an origami sakura hat, create a pink ink paper flower, write their name in Japanese or Shodo (Japanese calligraphy), make cherry blossom tea and watch as the Park Alliance plants a commemorative Sakura tree.

Location: World War II Park, New York, NY 10025
Tel: 212-660-1899 / www.randallsisland.org

Premium Sweet Potato Sake Special**Kaneya Joyce / Sen Chan Restaurant**

Popular izakaya, Sen Chan Restaurant will be offering Kure no Shikun (premium sweet potato shochu by Kaneya Joyce) during the month of May. Crafted with premium sweet potato made by its award-winning potato growers with locally made rice, this shochu goes through an aging process that helps it mature into a well-rounded taste. Those ordering Nagoya-Tsuta (Miyagi style fried chicken wing) and a glass of Kure no Shikun can enjoy the drink for \$9 (Reg. \$12).
Location: 370 Broadway (bet. 10th & 11th St.)
New York, NY 10013 / TEL: 212-497-5099



when viewing an apartment before June 30th. Select New York is a Japanese law sales that just opened in Midtown East this April. The award has extensive experience with doing "foreign models" like and working in Japan and New York, so don't be late to try out a new style.
Location: 239 E. 58th St. (bet. 2nd & 3rd Ave.) New York, NY 10022
TEL: 448-787-0030 / www.lakey.com

**Extreme ReOpening Nail Sales Festival NYC**

Combining their reopening with the festival, Round NYC is offering some of their most popular nail sets at over 50% off prices. Gel and \$50 (Reg. \$100) Acrylic and \$10 (\$50). Round NYC keeps up to date on the latest and art designs in Tokyo and changes its nail set for each brand and occasion. Meaner Choppsticks NY to achieve their promotional goals, valid through April 30.
Location: 391 E. 23rd St. (bet. 2nd & 3rd Ave.) New York, NY 10010
TEL: 448-787-3381 / www.vange.jp/ny

**Free Ice Cream Coupon OCTOYA Japanese Restaurant**

OCTOYA Japanese Restaurant recently opened their Greenwich Village location this March. To commemorate this, those dining at the



new location can receive this ice cream until May 31. To obtain this offer, bring the coupon on page 28 of this Choppsticks NY edition. The coupon is valid for the entire group so bring some friends!

Location: 47 E. 7th St. (bet. Broadway & University St.)
New York, NY 10003 / TEL: 212-675-4399 / www.octoya.com

Introducing New Crop Green Tea Celebration Giveaway**Meido-en**

Meido-en has been bringing premium Japanese green tea to the U.S. market for the past 28 years. During the shi-chu (new crop green tea) season, they have carefully selected shi-chu directly from Kagoshima Prefecture in Japan, and this year they will release the shi-chu from the beginning of May. For orders have already begun on 5 items: Gokubun, Shi-chu Super Premium (premium), Hoshigahara's Select Gold, Shi-chu Gokubun and Shi-chu tea bags. Supplies are limited so it is recommended to pre-order orders as soon as possible. In celebration of this new crop release, Meido-en is giving away the 2015 Gold and Green tea set to 10 lucky entrants exclusively for Choppsticks NY readers. To enter this lottery write your name, address and phone number with subject "Meido-en New Crop Green Tea Present", and email to "info@meido-en.com". Entry deadline is July 27 and the winners will be notified with a delivery of the gift.
Info: www.meido-en.com
Giveaway entry email: info@meido-en.com

**Zigzash Stainless Steel Mug Sale Kishikawa Center**

This month, until May 18, Zigzash Stainless Steel Mugs will be on sale at Kishikawa Center. A new line provides a well-crafted collection of handcrafted kitchen clocks and essential appliances to customers. Zigzash stainless steel mugs are vacuum insulated to keep beverages hot or cold for at least 6 hours, have flip open lids with a safety lock and a 16oz/500ml finish exterior to resist corrosion and steel stains. They are guaranteed not to leak. A 3.9 liter mug will be sold for \$25 and 3.4 liter one for \$27. Free parking available.
Location: 6035 Avenue Q, Fort Lee, NJ 07024
TEL: 201-876-6003 / www.kishikawacenter.com

**Rejuvenation Special Package Over 50% Off****Alto Holistic Center**

Located in Midtown Manhattan, Alto Holistic Center focuses on holistic therapy treatments dedicated to releasing stress and pain as well as providing Japanese acupuncture and shiatsu massages. Until May 31st, Alto Holistic Center is offering their Rejuvenation Special Package for \$89 (Reg. \$120). The Rejuvenation Special Package includes a 30 minute hot stone massage, full body massage, and a facial deep tissue massage. A complete relaxation experience.
Location: 212 E. 48th St. 2nd fl. (bet. Madison & 5th Ave.)
New York, NY 10017 / TEL: 212-691-3800 / www.altoholistic.com

**Grand Opening Hair Services Promotions Salon New York**

Celebrating its grand opening, Salon New York will be offering 40% off any hair service and 30% off any 2 or more hair services to those who visit on Choppsticks NY

Event Feature**May 1****VAMPS Live in New York**

Formed seven years ago by HRO, the front man of (Virus-on-Cut) and K.A.Z., best known as guitarist of Oblivion Dust, VAMPS certainly pushes their hard rock sounds with a new mission. The Japanese rock super group came back to New York. Having just released their new album, *BLOODGLACIERS* (International Edition), in March and finished two live performances in prestigious Happon Subtown in February, they will go on tour in the U.S. with *BLOODGLACIERS* (led by Mike Sato (known from Motley Crew), as a supporting act along with Apocobian in 12 locations, starting on Apr. 8 in San Francisco. After the U.S. tour, VAMPS will perform a headline live at Firstory Theater on May 1.

BLOODGLACIERS includes lead single *WOLVES TWO*,



digitally released in England in 2014. VAMPS' LOVE that recorded top 3rd in the Oricon weekly single chart, REPLAP that is used in popular game app Dark Lady and more. The album reached top 5 on the Oricon weekly album chart.

Location: Firstory Theater
TEL: Broadway (at 4th St.) New York, NY 10014
For ticket: www.kochiboth.com/firstory-theater/2015
VAMPS official website: www.vamps-music.jp/eng-en.php



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